

# AG VET TASTER DAY



## The key objective

The AAC is delivering this day to educate high school students on aspects of becoming an **AG VET**, and learning about an animal carcass. Our one day Taster Days help students with their studies and career choices.

## On the day

- Qualified practicing vet complete autopsy
- Examine part of digestive, circulatory and reproductive systems
- Discuss the function of each and how management practices can affect each
- Discover how pests and diseases can affect and how producers can prevent and cure
- Breakdown of carcass performed by qualified butcher - discover where cuts of meat come from
- Meat marketing - marbling, colour, fat, weight
- What meat cuts are used for

\$20 per student

- mask and overalls provided
- Students to bring own food and drink
- Permission slip must be provided

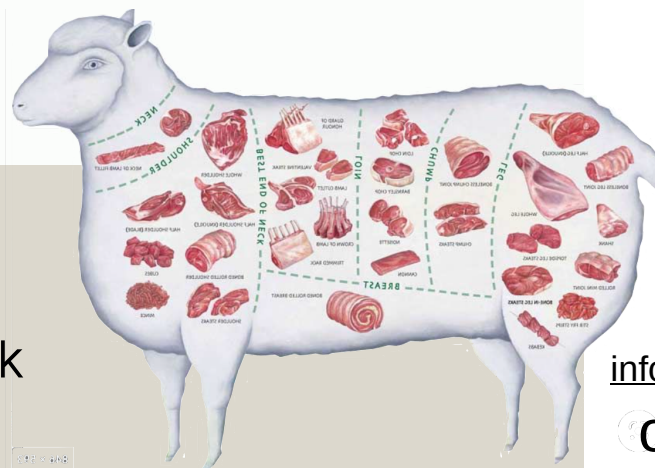
Syllabus outcomes met through this program;

HSC 1.1 2.2 3.1 3.2 5.1

Preliminary 1.2 2.2 2.3 3.1 5.1

Stage 5: 5.1 5.2 5.4 5.5 5.7 5.9 5.10 5.14

PLEASE NOTE: Sheep killed prior to event ethically, humanely and professionally



**Australian  
Agricultural Centre**

3365 Goulburn Rd  
Crookwell NSW

JUNE

10,11,12,13,14

9am-2:30pm

2024 Dates

One school per day  
max 20 students

**BOOK** your school

email

Jo Marshall @

[info@australianagriculturalcentre.com](mailto:info@australianagriculturalcentre.com)

or call 0408 976 070

